

LINGO

11.00 a.m. - 5.00 p.m.

SOUP

Onion soup 8.5

Brioche gratinated with Gruyère

Bouillabaisse 12.5

Fish soup with tomato and rouille sauce
garnish from the south of France.

Served with Focaccia

SANDWICHES

Toast buffalo mozzarella 13.5

Compote of courgette and tarragon,
salted lemon and almonds

Toast of smoked salmon 14.5

Smoked salmon with crème fraîche, fresh
herbs, lemon and brioche

Croquettes 12.5

Two West Frisian beef croquettes with
Groningen mustard and bread

Club sandwich 15.5

Toast with smoked chicken, bacon,
tomato, lettuce and mayonnaise

THE CLASSICS

Steak tartare 12.5

Tartare of beef with Amsterdam relish,
crunchy shallots and butterhead lettuce

Croque Monsieur 8.5

Brioche bread, Gruyère,
ham and bechamel sauce

SALADS

Salad chevre 14.5

Caramelised goat's cheese salad with
fig chutney, chicory, walnuts and
leaf lettuce

Caesar salad 14.5

Romaine lettuce with Parmesan cheese,
olives, egg and anchovy

DINNER

From 5.00 p.m.

ENTRÉES

Buffalo mozzarella 13.5

Compote of courgette and tarragon,
salted lemon and almonds

Bouillabaisse 12.5

Fish soup with tomato and rouille sauce
garnish from the south of France.

Served with Focaccia

Steak tartare 12.5

Tartare of beef with Amsterdam relish,
crunchy shallots and butterhead lettuce

Onion soup 8.5

Brioche gratinated with Gruyère

Smoked salmon 14.5

Smoked salmon with crème fraîche,
fresh herbs, lemon and brioche

SIDE DISHES

French fries 4.5

Served with tarragon mayonnaise

Fried baby potatoes 4.5

With rosemary and garlic

Bistro salad 4.5

With shallots, walnuts and French dressing

Haricots Verts beans 7.5

With butter, bacon bites and onion

MAIN COURSES

Ribeye 22.5

Served with Parisian butter and
roasted cherry tomatoes

Ossobuco 24.5

A la Milanese, served with
potato mousseline sauce

Scorezonera 19.5

Vegetable oysters braised in
cream sauce, served with poached egg,
maggi plant oil and shaved Parmesan

Lemon sole 21.5

Served au gratin with Groningen mustard,
tomato, breadcrumbs and fresh herbs

Stroganoff 19.5

Jackfruit Stroganoff served with
Pilaf rice and sour cream

Coquelet 39.5

Roasted rooster with baby potatoes,
bacon bites and Haricots Verts beans

Bistro burger 16.5

Beefburger on toasted brioche bread
with Gruyère, black pepper mayonnaise,
bacon, lettuce and tomato

Do you have dietary requirements and/or food allergies? Tell us!
Our employees are happy to assist you.

DESSERTS

From 5.00 p.m.

Lemon tart 8.5

With meringue and mascarpone crème

Moulleux 8.5

Dark Chocolate cake, served warm with
vanilla ice cream

Crème Caramel 8.5

Served with crusty sugar loaf
and poached pear

Scroppino 8.5

Freshly made Italian sorbet of lemon,
prosecco and vodka

Camembert 18.5 *1-2 persons*

From the oven, served with
fig bread and nuts

 vegetarian

 vegan

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